Vegetable Soup for 100

Makes: 100 servings

Prep Time: 1 hour 30 minutes

Cook Time: 1 hour or more

Ingredients:

- **½ cup** olive oil (optional)
- **2 heads** garlic, diced
- **12 onions** chopped
- **2 tbsp** thyme
- **2 tbsp** basil
- **2 tbsp** oregano
- **2 tbsp** tarragon
- **3 gals** water
- **¼ cup** sea salt (optional)
- **1 tbsp** black pepper
- **5** bay leaves
- **6 lbs** potatoes
- **18** tomatoes
- **2 lbs.** zucchini
- **2 heads** celery
- **2 lbs** carrots

Other Options:

- **4 cups** cooked macaroni
- **4 cups** cooked chick-peas
- **4 cups** peas
- *... or almost any other vegetable*

Equipment:

- **30 L** soup pot

Sauté garlic for thirty seconds, then add onions and spices in a dry soup pot or with olive oil. Sauté until onions start to brown on their edges. Add water, pepper, adn bay leaves. If using salt, add to water. Bring to a boil, and add chopped vegetables and other ingredients. Bring to a boi, and add chopped vegetables and other ingredients. Bring to a second boil, then reduce heat to low and cover. Simmer for forty-five mintes or until vegetables are cooked to desired softness. Serve hot. This soup can simmer for as long as you like, if you keep adding water.

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